

cocktails

- Tommys Margarita for two.....\$30
- Greca Negroni for two.....\$30

dips & breads

- Fresh bread\$6
- Grilled pita.....\$8
- Olives, pickles, feta..... \$12
- Taramasalata: traditional fish roe dip..... \$15
- Tzatziki: yoghurt, cucumber, dill \$14
- Fava: split pea, onion, chickpea..... \$14

mezedes

- Saganaki: honey, oregano \$17
- Spanakopita: feta, spinach..... \$16
- Octopus: pickled, potato, chilli\$28
- Marinated swordfish, capers, potato crisp..... \$22
- Kalamari tiganito: fried calamari..... \$24
- Keftedes: meatballs \$22
- Moussaka: eggplant, pork, veal\$24
- Greek island chips \$12

the full greek

- Olives, pickles, feta
- Taramasalata, fresh bread
- Kalamari tiganito: fried calamari
- Village salad
- Oven-baked lamb shoulder
- Potatoes, garlic and parsley
- Katoumari: smashed filo, walnuts, semolina cream

- for two \$120
- for three \$180
- for four \$240
- for five \$300
- for six \$360

salads & vegetables

- Village salad: tomato, cucumber, olives, feta \$18
- Taverna mixed leaf: manouri cheese \$16
- Fasolakia: green beans, peas and zucchini \$18
- Spanakorizo: spinach and lemon rice..... \$18
- Horta: steeped greens, lemon, oil..... \$14
- Braised potatoes, lemon, garlic, parsley \$12

psari

- Market fish, capers, vine leaves MP
- Plaki: reef fish, tomato, fennel.....\$42
- Chargrilled swordfish steak.....\$42
- Grilled prawns\$32
- Grilled whole sardines, eschallot, chives\$24

large plates

- Souvlaki: charcoal chicken, onion, sesame yoghurt.....\$36
- Grilled lamb chops\$44
- Grilled pork belly.....\$36
- Oven-baked lamb shoulder half \$46
..... whole \$92

desserts

- Katoumari: smashed filo, walnuts, semolina cream \$14
- Watermelon, ouzo, mint \$10
- Chocolate, mastiha cream, halva, raisins..... \$14
- Avgolemono pie \$15

Historically Greek food has been made to share, this tradition continues at Greca.

*Please inform our staff of any dietary requirements

*Please note there is a 10% surcharge on public holidays

